

A SELF-MADE WOMAN

A NIGHTGOWN MODEL TEE BEGIN NING OF HER FORTUNE.

The True Story of a Young Woman's Failure and Success as a Bread-Winner in New York City—She Became Dressmaker for Theatrical Folk.

Here is a true story of a young woman's failure and success as a bread-winner in New York City. She came to the city from a little country town intending to go on the stage.

That was five years ago. She was handsome, and had a talent for dress, and perhaps a talent for acting, but of that no one can speak with much assurance, for she has never had any chance to act. She besieged managers and agents only to meet with plentiful snubs from the responsible ones; her only chances of engagements came from the shakiest of travelling concerns, and as she had no money to spend in paying her own way home from remote parts of the country, as she disliked walking long distances and had always a level head, she would not leave the city.

In the meanwhile as she was very clever at sewing and demonstrated it in her own clothes she managed among the actresses she encountered to get some employment for her needle. She worked extraordinarily well for inferior prices, and among dressmakers that is a method sure to furnish bread, it is not better.

For a year she was a most unsettled, unhappy creature, and only making enough to keep body and soul together.

The only chance she got for appearing on the stage was in the chorus of a comic opera. She did not find the atmosphere very congenial, and when she was requested to appear in tights and very little else, she gave up her position, and her histrionic ambitions at the same time. She settled down to attend to her dressmaking for all it was worth.

At that time she was living in a wretched little room, in which she slept and sewed and cooked and ate. She lived on the cheapest food, mainly rice, for two weeks, to save money enough to carry out a little scheme she had in her head. This was to make a night-dress after a pretty, novel idea of her own, and then try and sell it as a model to one of the big shops.

She succeeded and got \$20 for it. Now she was enough ahead to try another step she had conceived as likely to advance her. She went to a young actress who was to appear in a new "costume part" of the eighteenth century, and offered to make one of her gowns for nothing if the actress would give her the benefit of her influence in getting more work. The actress had none too much money herself and our heroine managed by some arts and argument to get the job.

Enough of the preliminary steps, and let us look at the dressmaker as she is now. She rents a beautiful house on one of the good cross streets near Fifth avenue. Part of the first floor she lets to a fashionable physician, and his is the only sign that appears on the dwelling; she is too swell for a sign. She has two or three other lodgers, and the rest of the house is used by herself and the thirty seamstresses she employs.

Last summer in the dull season she went to Newport and cleared \$600 in two months. She dresses very beautifully herself, and gives her costumes a little touch of picturesqueness that advertise her talent to the theatrical folk, who are still her chief customers. She says their patronage is the only connection she wants with the stage now. She is still young and handsome, and certainly has a fair prospect of a fortune at as early an age as the successful self-made man generally achieves it.

Girls' Rooms.

A look into the girl's room will give an idea of what kind of a woman she will probably become. A girl who keeps her clothing hung up neatly, whose room is clean, will be very apt to make a good wife and a successful woman. Order and neatness are essential to our comfort as well as that of others about us. A girl who throws down her things anywhere will do things in a slovenly, careless way.

A girl who does not make her bed till after dinner—and she should always make it herself rather than have a servant to do it—and throws her dress or hat down in a chair, will make a poor wife nine cases out of ten.

If all the world could see how a girl keeps her dressing room many unhappy marriages would be saved.

Be just as tidy about your person and your room as if all your friends could always see you. Get into the habit of order and neatness and it will come easy in life afterwards.

For the Nursery.

The newest convenience for the baby's boudoir is a big bowl, long-handled spoon of yellow wood. The bowl is a painting of a scene from the land of fairies or nursery ditties. The classic cow performing her aerial feat, Simple Simon, Little Boy Blue, Little Nan Eticott and other familiar personae ornament the bowl, whose curling edges make a frame for the gay little figures. All along the handle of the spoon are placed brass knobs, and when it is fastened to the wall by a larger and more solid knob placed at the back, it makes an ornamental and very useful little rack for the children's clothes.

Mostly Co-educational.

Of the 451 colleges and universities in the United States, only forty-one are closed to women, according to the Woman's Journal.

Ewald and His Prayer.

In the new polychrome Bible the name of the Deity is given as Jhvh, this vowelless form being as near the original Hebrew as the English alphabet can express it. This reminds a writer in the Rochester Post-Express of a story told of the famous German professor, Ewald, who once inserted a parenthetical footnote to a prayer Ewald was in the thick of a fight (such as scholars wage the one with the other) with the eminent Hebraist Gesenius when he arose to pray in his classroom. And he began thus in slow, solemn voice, "O thou great, omniscient, infinite 'Jah,' and thou almighty, half to himself, 'Jah-Jehovah,' as thou fust Gesenius says."

MILLINERS' PIRATES.

The Use of a Good Memory to Imitate Fine Hats.

The people who exclaim against the high price of really good millinery can, I think, have very little idea of the amount of thought, time and labor which is expended upon its production. remarked the manager of a famous establishment to the writer.

To begin with, there is the design to be made, and, in connection with this, I may tell you, we employ a large number of skilled artists, who do nothing else but draw designs for new bonnets and hats, and they make a very handsome income out of it. Then comes the question of making and trimming, the latter especially being an art which requires not only skill, but great fertility of imagination and perfect taste, and so rare is this combination of abilities that huge salaries have to be paid to such as possess it. The value of the actual materials used is very small when compared with these two former items.

But this, of course, is far too expensive a procedure for second-rate firms, who, instead, employ the services of a "pirate," whose duty it is to copy the designs of other firms, by fair means or foul. This is generally achieved by keeping a sharp eye on the windows of the first-class houses, and sketching everything new displayed there, the drawing being accompanied by descriptions of material. I know firms which make a constant practice of sending a "pirate" over to Paris every month, in order to obtain the latest modes in this way, and a week never passes without our own windows receiving this unwelcome compliment.

The best "milliners' pirates" are women, those with a very retentive memory and an ability to draw. We are completely at the mercy of such, because they can get past the windows, and in the guise of a customer see out entire stock. There is one woman in London now who must be making a fortune in this way. She is always very stylishly dressed, and is to all appearances a very great lady. She makes a few small purchases, and then asks to be shown the latest hats and bonnets. As a rule she leaves the shop without having "seen anything to please her," and, arrived at home, she sits down and transfers to paper all she can remember—not a little—and sells the designs to another firm. I know this woman well by sight, and have rather spoilt her game so far as we are concerned, for the assistants have strict orders not to show her quite the latest creations.

Newest Corset.

The newest corset is made of suede. For a good many centuries women have been strapping their bodies up in a combination of steel, whalebone, and heavy cotton goods or silk, but it remained for the woman of to-day to demand leather corsets. Some women like it and others do not. Like everything else in life, it has its good and its bad points. It does not stretch or get out of shape easily, even when worn by a woman who has to stand before a mirror to find her waist or one who has lost sight of hers altogether. But it is an intensely hot garment and gives the figure a stiff, set look. No thin woman would dream of wearing one of the suede corsets, though they come in beautiful soft shades of tan, blue, red and green, and are handsomely embellished with lace, ribbon and embroidery. A great deal is said and written about women's not wearing their stays nearly so tight as formerly. This is true and it isn't true. There is a period in every woman's life when she pulls her strings too hard, it matters not whether they be corset strings, shoe strings, skirt strings, or what not. The only difference is that this very bad habit does not stick to her as it did to her fore-mothers. Corsets are gay now than they have ever been before. Even the most conservative women are wearing those made of pale pink, blue or yellow, with silk embroidered polka dots or fleur de lis of a deeper shade; and others are reveling in stays made of bright plaid and striped silks.

Woman Who Rides Like a Man.

A fleeting glimpse of a young woman astride a horse that cantered down the Beacon street boulevard, Boston, at a rapid gait afforded the sensation of the afternoon on the speeding ground a few days ago. She was handsome of face and rosy cheeked, with a tight-fitting tailor-made jacket of English covert cloth and a divided skirt of the same material, topped off with a jaunty derby. In one hand she carried a crop, while with the other she gracefully guided the handsome chestnut. Her command of the Kentucky saddle was perfect, and she rode with a grace that would have made her at once the pride and the envy of the Ancients could they have beheld her at the head of their column on parade day. The fair unknown kept her charge at a lively canter all the time, and, once through the crowd, did not design to satisfy curiosity by a return trip, but disappeared rapidly in the direction of the reservoir.

Latest Lorgnettes.

Lorgnettes are made with much larger glasses than formerly and fitted as carefully to the eyes with reference to the distance at which one wishes to use them as are the eyeglasses and spectacles. They cannot be fitted with any glass which will bring the stage of the theater any nearer to the eye, however, although many seem to think some sort of a glass can be procured which will do this from a certain distance. But it is absolutely necessary to have two glasses and focus them each time they are used as in an opera glass. These glasses merely help near-sighted or far-sighted people.

Better Than the Baker's.

Person, the great French Bon tamer owed his success to the use of electricity in tanning his beasts. When a wild lion or tiger was to be tamed, live wires were first rigged up in the cage between the tamer and the animal. After a time Person would turn his back, and the wild creature would invariably make a leap at him, but, encountering the charged wires, would receive a paralyzing shock sufficient to terrify it forever.

Sign at the door of a restaurant in Paris.

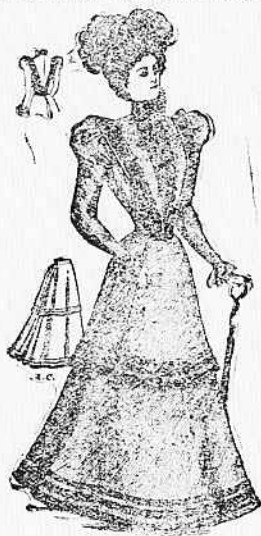
"Here 10 oysters are given to the dozen all through the season."—Gaulois.

CURRENT STYLES.

WHAT TO WEAR AND HOW TO MAKE IT.

May Mantons' Hints Regarding Seasonable Toilettes—A Simply Constructed Ladies' Dressing Jacket—Ladies' Handsome Plaid Circular Sheath Skirt.

The popular gray for cloth is here exemplified in stone-gray tastefully trimmed with black velvet, worn with a hat of gray and black, and gray gloves. The waist, which makes a graceful change from the blouse at the center-front and includes handsome-looking undergarments. The handsome vest, which is of velvet embroidered with jet, is attached to the lining at the



NEWEST HOUSE PLANT.

leaves as to any special position. It delights in a well-enriched soil, rather light in composition, with plenty of drainage, and grows very rapidly. It is decidedly pretty when in bloom, its little flowers being pure white on short stems, and the anthers are of a bright orange color.

Ovens Hot and Cold.

If a cake browns immediately on being put into the oven, the oven is too hot. It can be cooled quickly by lifting a lid from the top of the stove. A sheet of asbestos paper on the oven shelf will protect the top of the cake if the paper is laid over the cake it is likely to make it fail.

If anything is put into the oven to bake at the same time cake is put in the cake will certainly fail. The oven door must be opened and shut gently when one is watching a cake's progress.

The old-fashioned scheme of testing cake by running a broom straw into the center is very good. If the straw comes out clean the cake is done, but if any dough adheres more baking is necessary.

When a cake is done turn it out gently on the bottom of the cake tin, remove the oiled paper and let the cake cool, for never under any consideration must it be touched or cut while warm.

Butter for Fish Sauce.

Lumpy drawn butter for fish sauce is in impossibility if the simplest care is given to its preparation. An ounce of butter should be melted in a clean saucepan and into it is sprinkled from an ounce to an ounce and a half of sifted flour. This is stirred to form a thick, smooth paste that will leave the sides of the pan clean. Add to it, when this condition has been reached, half a pint of boiling water, and let it boil over the fire for ten minutes, stirring it all the time to prevent lumps. If, despite all care, some lumps have formed, it can be poured through a sieve on its way to the hot sauce dish. Despite the ease with which this unappetizing condition of the sauce is obviated, many housekeepers seem to accept the lumpy sauce as trying but inevitable.

Hint About Canned Goods.

All canned goods should be opened several hours, if possible, before they are used. This gives them a chance to become aerated, and takes away the rather flat taste they are apt to have. This is especially true of tomatoes. Careful housekeepers do not allow vegetables and fruits to stand during this process in the tins in which they are put up, but have them turned out immediately into a glass or earthen dish.

To Color Soup.

A fine amber color is obtained by adding finely grated carrot to the clear stock when clear of the scum. Red is obtained by red-skinned tomatoes, from which the skin and seeds have been strained out. Only white vegetables should be used in white soups, as chicken or veal soup. Spinach leaves, powdered in a mortar and the juice pressed out and added to the soup give a fine green. For brown soup use clear stock.

How to Tell if an Egg is Fresh.

An easy method of ascertaining the freshness of an egg is to hold it toward the sun or toward a good light. If fresh it will be perfectly clear; if it is clear on one side and cloudy on the other it is stale. Another good test is to place the eggs in a pan filled with water; those that sink to the bottom are perfectly fresh; if they float at the top or stand on end in the water they are unfit for use.

To Make Lyonnaise Potatoes.

Cut boiled potatoes into dice. Put into a sauce-pan a tablespoonful of butter and one onion sliced; shake until the onion is a golden brown; throw in the potatoes so that each piece will come in contact with the butter. Toss and cook until every piece is evenly browned, then turn on to a heated fish, sprinkle with chopped parsley and serve at once.—Mrs. S. T. Rorer.

Good Macaroni.

Good macaroni is of a yellowish color, does not break readily in cooking and swells to three or four times its bulk.

A COMPLETE EXPOSE.

"What novel do you think would give the Marquis or the Duke or the Count the most correct conception of the human race?"—"Better Dead."—Detroit News.

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"We have parted," said the blondest girl. "For what?" asked the girl with the southern gaze. "I could find no congeniality with a person who was rude enough to refer to that dear, delightful Anthony Hope as Tony Hawkins."—Indianapolis Journal.

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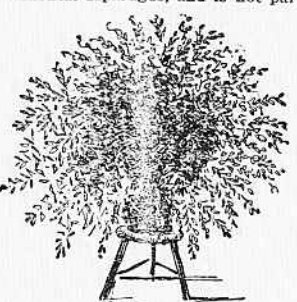
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HOUSEHOLD TOPICS.

A NEW DECORATIVE PLANT.

The Asparagus Sprengeri is Rapidly Superseding the Saxifraga.

One of the best and most attractive house plants of recent introduction is Asparagus Sprengeri, which is rapidly superseding the once so popular Saxifraga for floral decorations. Our engraving shows its graceful form and habit when grown as a pot plant, but it is equally well suited for planting in hanging baskets. Its fronds are frequently four feet long, of a rich shade of green and very useful for cutting, retaining their freshness for weeks after being cut. As a house plant it has exceeded expectations, as it stands dry at all times, better than the older kinds of ornamental asparagus, and is not par-



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leaves as to any special position. It delights in a well-enriched soil, rather light in composition, with plenty of drainage, and grows very rapidly. It is decidedly pretty when in bloom, its little flowers being pure white on short stems, and the anthers are of a bright orange color.

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TRUSTEE'S SALE

OF VALUABLE REAL ESTATE NEAR THE CITY OF NEWPORT NEWS, VIRGINIA.

By virtue of the provisions of a certain deed of trust bearing date on the 10th day of October, 1892, executed to me as trustee, by the North Carolina and New York News Company, and duly recorded in the clerk's office of the County Court of Elizabeth City County, Virginia, in deed of Trust Book 5, page 49, default having been made in the payment of the debt therein secured, at the request of the beneficiary hereunder, I shall sell at public auction to the highest bidder, on

TUESDAY, THE FIRST DAY OF FEBRUARY, 1898,

at 11 o'clock A. M., on the premises, the following property, to-wit: All those certain 178 lots situated on Hampton Roads near Newport News, in the County of Elizabeth City County, State of Virginia, known and designated on a plat or map of the lands of the Newport News Company, made for said Company by Braxton, Chandler & Merye, Civil Engineers, and recorded in the clerk's office of Elizabeth City County, Virginia, by the following figures, viz: Block 24—Lots Nos. 1 to 24 inclusive; Block 25—Lots 1 to 24 inclusive; Block 26—Lots 1 to 24 inclusive; Block 27—Lots 1 to 24 inclusive; Block 28—Lots 1 to 24 inclusive; Block 29—Lots 1 to 24 inclusive; Block 30—Lots 1 to 24 inclusive; Block 31—Lots 1 to 24 inclusive; Block 32—Lots 1 to 24 inclusive; Block 33—Lots 1 to 24 inclusive; Block 34—Lots 1 to 24 inclusive; Block 35—Lots 1 to 24 inclusive; Block 36—Lots 1 to 24 inclusive; Block 37—Lots 1 to 24 inclusive; Block 38—Lots 1 to 24 inclusive; Block 39—Lots 1 to 24 inclusive; Block 40—Lots 1 to 24 inclusive; 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